

Miniature

GILDA OF ANCHOVY FROM SANTOÑA
with olives and piparra with vermouth
5,50 €

LOBSTER BRIOCHE
with seafood and salmon roe
11,00 €

MARRIAGE TOAST
anchovies in vinegar with slow-roasted ratatouille
9,00 €

WAGYU PASTRAMI BRIOCHE
gherkin chutney, mustard vinaigrette and
parmesan pickled chives
11,00 €

CHAPATA OF TUNA
quail egg and mayo kimchee
9,50 €

ROASTED ARTICHOKE FLOWER
artichoke cream, romesco sauce and fried ham
9,00 €

BEEF BURGER
port onion, Pekin pomade, classic cheddar
14,00 €

SCALLOP
cured in citrus sauce with coriander oil
10,50 €

AMELIE SPÉCIALE DE CLAIRE N° 2 OYSTER
Ponzu or tiger milk 1€ extra
6,20 €

AMÉLIE COCKTAIL OYSTER
5,80 €

IBERIAN HAM CROQUETAS (4 PCS)
with tomato jam
14,00 €

Wine Tasting

WINE MENU “PAGOS”
3 glasses of wine
18,00 €

WINE MENU “TERROIRS”
5 glasses of wine
30,00 €

WINE MENU “PARCELA”
7 glasses of wine
42,00 €

Daily selection by our sommelier Raúl Villabrille

For Sharing

ENSALADILLA RUSA
with smoked eel, green pepper and nori seaweed
18,00 €

PORRA ANTEQUERANA
with fried aubergine and honey
12,50 €

BEEF TENDERLOIN
sliced in roasted pepper pil-pil and potato gratin
32,00 €

FRIED OXTAIL EMPANADILLAS
with pico de gallo and guacamole (2 pcs)
13,00 €

DUROC PORK CHEEK
slow-cooked and glazed with ‘malaga’ trasañejo wine reduction, served with “causa limeña”
22,50 €

TUNA TENDERLOIN TARTAR
with ponzu dressing wakame seaweed and wakame seaweed
26,00 €

BURRATA
with organic tomatoes from Coín in piparras and figs vinaigrette
22,50 €

GRILLED OCTOPUS
with roasted cherry tomato hummus, green asparagus and paprika oil
26,00 €

AVOCADO CANELON
stuffed with spicy red tuna in a citrus-apple sauce
20,00 €

TRADITIONAL SPANISH POTATO OMELET
with red prawns in garlic and caramelised onion
25,00 €

TUNA TATAKI
with piparra peppers emulsion and teriyaki sauce
24,00 €

STEAK TARTAR
with our mustard dressing and amontillado-cured yolk
26,00 €

ATLANTIC SEA BASS CEVICHE
with its tiger's milk and curried chickpeas
24,00 €

TUNA & SALMON SASHIMI CHIRASHI
tempered rice with ikura and cured egg yolk
33,00 €

IBERIAN BOARD REMEDIOS SÁNCHEZ (LIMITED ED.)
loin, salchichón, spicy chorizo and 100% acorn-fed pork shoulder
28,00 €

ANCHOVY “00” CASA SANTOÑA SELECTION
with cow's butter and brioche beard
34,00 €

THE MOST AGED JAMÓN IN THE WORLD
10 years of curing in a natural cellar. Remedios Sánchez limited edition of 46 pieces
110€

Sushi 8 pieces

URAMAKI ROLL MARBELLA
pink cusk-eel tempura, stewed spider crab mayo,
flambéed shrimp tartare with a touch of eel sauce
26,00 €

URAMAKI SALMON SPICY ROLL
togarashi salmon tartare, pickled cucumber and avocado
with flambéed salmon sashimi
25,00 €

EEL HOSOMAKI
13,00 €

URAMAKI TUNA CRUNCH ROLL (6 PIECES)
marinated tuna tartare, pickled pickle,
avocado with red onion gel and ponzu mayo
28,00 €

Nigiri Moriawase 2 pieces

SALMON
8,00 €

TUNA
with avocado cream
9,00 €

TUNA BELLY
with imperial caviar and ponzu
20,00 €

SCALLOP
with truffle mousse, jalapeño and yuzu pearls
14,00 €

SHRIMP
and tempura of their heads
17,00 €

BEEF TENDERLOIN
with foie
14,00 €

la tienda

MARBELLA



LA TIENDA CASA CURRO
C. Pantaleón, 5, 29601 Marbella, Málaga

Cheese Boards

THREE CHEESE BOARD
20,00 €

With their garnishes, according to different origins and types of animal. Daily selection by our fromelier Raúl Villabrille and his team.

SIX CHEESE BOARD

36,00 €

PREMIUM BOARD

three cheeses of extraordinary uniqueness by technology and origin

24,00 €

Desserts

DARK CHOCOLATE COULANT
with vanilla ice cream
9,00 €

CHEESE CAKE
goats milk from Málaga

10,00 €

FLAN

yolk flan with chantilly

7,00 €

ROASTED PINEAPPLE IN TEXTURES

with its sorbet

7,80 €

* Bread, double fermented gran reserva bread, selection of extra virgin Andalusian olive oils and artisan butter

3,50€ pp